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by ewfood

Chicken and Crispy Sage

Ingredients

2 boneless chicken breasts, diced
salt and pepper for seasoning
1oz. fresh sage leaves
1oz. butter
Servings
2
Person

Preparation

1. Season the chicken well
2. Melt the butter in a skillet and sauté the chicken on one side, top the chicken with the sage
3. After 2 minutes stir in the chicken and sage leaves, coating everything in the butter and cook the other side of the chicken for 2.5 minutes. Serve with a salad or some potatoes.

Cooks Note

Prep time: 5 min; Cooking time: 5 min; Serves 2